



A Peruvian Spring with Chef David Burke

5 Course Prix-Fixe Menu \$65

Crispy artichoke salad | avocado | *piquillo* | goat cheese | quinoa

Octopus skewers (same)

Crab stuffed peppadew with *Aji Amarillo*

Coconut poached *mahi* shaved artichoke |
corned beef quinoa citrus salad | *piquillo* hummus

Lucumo and Irish whiskey *crepe brûlée*

Cocktail Pairing

Angry 100: *Pisco 100* infused *Aji Amarillo* | Passion Fruit Puree

100 Mule: *Pisco 100* | Lime Juice | Ginger Beer | Cilantro

DAVID BURKE
TAVERN